Whynter 2 Quart Ice Cream Maker

Model # : IC-2L

INSTRUCTION MANUAL

Congratulations on your new Whynter product. To ensure proper operation, please read this Instruction Manual carefully before using this product. Keep this manual in a safe place for future reference.

Table of Contents

	PAGE
Safety Precautions	3 - 5
Features and Parts	6
Installation and Operation	7 - 9
Recipes	10 - 11
Troubleshooting and Tips	12
Warranty Information	13

TECHNICAL DATA

MODEL	IC-2L
Capacity	2 Quart / 1.89 Liter
Power Supply	115 V / 60 Hz
Maximum power consumption	235W / 3.3A
Cooling Temperature	–11ºF
Refrigerant	R134A
Noise Level	< 56dB
Net Weight	39 lbs
Gross Weight	43 lbs
Unit Dimensions	11" W x 15"L x 13" H
Packaging Dimensions	16.25" W x 20"L x 17.5"H

APPLIANCE SAFETY

Your safety and the safety of others are very important to us.

To reduce the risk of fire, electrical shock, or injury when using your appliance, follow these basic precautions

This is the Safety Alert Symbol. This symbol alerts you to potential hazards that may result in serious injury. All safety messages will follow the Safety Alert Symbol and either the words" DANGER" or "WARNING".

Danger means that failure to heed this safety statement may result in severe injury or death.

Warning means that failure to heed this safety statement may result in extensive product damage, serious injury, or death.

Caution means that failure to heed this safety statement may result in minor or moderate injury, or property or equipment damage.

All safety messages will alert you to know what the potential hazard is, tell you how to reduce the chance of injury, and let you know what can happen if the instructions are not followed.

IMPORTANT SAFEGUIDES

Before the appliance is used, it must be properly positioned and installed as described in this manual, please read the manual carefully. To reduce the risk of fire, electrical shock or injury when using the appliance, follow basic precaution, including the following:

- Plug into a grounded 3-prong outlet, do not remove grounding prong, do not use an adapter, and do not use an extension cord.
- Do not use if the power supply cord is damaged. If damaged, it must be replaced by a qualified electrician.
- It is recommended that a separate circuit, serving only your appliance be provided. Use receptacles that cannot be turned off by a switch or pull chain.
- Never clean appliance parts with flammable fluids or harsh chemicals. These fumes can create a fire hazard or explosion.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of the appliance or any other appliance.
- Before proceeding with cleaning and maintenance operations, make sure to unplug the appliance.
- Do not connect or disconnect the electric plug with wet hands.
- To protect against risk of electric shock, do not pour water on cord, plug and ventilation, immerse the appliance in water or any other liquid.
- Do not attempt to repair or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.

Safety Precautions

FOLLOW WARNING CALL OUTS BELOW ONLY WHEN APPLICABLE TO YOUR MODEL

- It is important for the appliance to be leveled in order to work properly. For a stable installation, make sure the appliance is placed on a flat, level and solid surface.
- When positioning or moving the appliance ensure that it is not turned upside down or greater than 45° or more off level.
- To ensure proper ventilation for your appliance, the air vents of the appliance must be completely unobstructed. Choose a well-ventilated area with temperatures above 60°F (16°C) and below 90° F (32°C). This appliance must be installed in an area protected from the element, such as wind, rain, water spray or drips.
- This appliance is not intended for use by young children or physically-challenged persons without supervision/assistance. Young children must be supervised to ensure safety around this or any appliance.
- Never pull the cord to disconnect it from the outlet. Grasp the plug and pull it from the outlet.
- Never lift, carry or drag the appliance by the power cord.
- This appliance is designed for household, non-commercial use only. Any other use will void the warranty.
- Do not insert any foreign objects into the appliance.
- Do not power on the appliance before the removable mixing bowl and transparent lid are installed properly
- This is a self-contained ice cream maker and no pre-freezing is needed. Do not use pre-frozen ingredients as it can cause the mixture to freeze before ice cream is made.
- Do not remove the churn blade when the appliance is freezing.
- Avoid placing any objects on top of the appliance.
- This is an electrical appliance, to avoid injury from electrical shock do not operate the unit with wet hands, while standing on a wet surface or while standing in water. Do not use outdoors or in wet conditions.
- Do not plug into the power outlet before set up is completed.

IMPORTANT SAFETY INSTRUCTIONS

WARNING	To reduce the risk of fire, electrical shock, or injury when using your appliance, follow these basic precautions:

- Read all instructions before using the appliance.
- **DANGER or WARNING:** An empty ice cream maker can be a hazardous for children or small pets. If disposing of the ice cream maker, remove mixing bowl, churn blade, or transparent lid from your unused appliance, or take other action to ensure the ice cream maker is harmless.
- Never allow children to operate or play with the appliance.
- Never clean appliance parts with flammable fluids or harsh chemicals. The fumes can create a fire hazard or explosion.
- Do not store or use gasoline or any other flammable vapors and liquids in the vicinity of this or any other appliance. The fumes can create a fire hazard or explosion.

INSTALLATION OF YOUR APPLIANCE

- **WARNING**: Do not store or install the appliance outdoors.
- **CAUTION**: This appliance is designed for making ice cream desserts.
- Place your appliance on a hard and level surface that is strong enough to support it when ingredients are added.
- Allowance of at least 5 inches (127mm) of space around the appliance is suggested, which allows the proper air circulation to cool the compressor and condenser.
- Do not install the appliance near an oven or other heating source.
- Plug in the appliance into an exclusive, grounded wall power outlet. Do not under any circumstances cut or remove the third (ground) prong from the power cord. Any questions concerning power and/or grounding should be directed toward a qualified electrician or an authorized service center.

FREESTANDING INSTALLATION

A freestanding installation will allow you to install the ice cream maker in any place you desire provided that the required clearance space around the appliance is respected. In every setting, there must be an adequate ventilation and access for service. Never install or operate the unit in an enclosed area. Allowance of at least 5 inches (127mm) of space around the appliance is suggested, which allows the proper air circulation to cool the compressor and condenser.

ELECTRICAL CONNECTION

WARNING: Improper use of the grounded plug can result in the risk of electrical shock. If the power cord is damaged, have it replaced by a qualified electrician or contact Whynter Service Department.

This appliance requires a standard 115/120 Volt AC ~/60Hz electrical ground outlet with three-prong. Have the wall outlet and circuit checked by a qualified electrician to make sure the outlet is properly grounded. The cord should be secured behind the appliance and not left exposed or dangling to prevent accidental injury. The appliance should always be plugged into its own individual electrical outlet which has a voltage rating that matches the rating label on the appliance. This provides the best performance and also prevent overloading house wiring circuits that could cause a fire hazard from overheated. Never unplug the appliance by pulling the power cord. Always grip the plug firmly and pull straight out from the receptacle. Repair or replace immediately all power cords that have become frayed or otherwise damaged. Do not use a cord that shows cracks or abrasion damage along its length or at either end. When moving the appliance, be careful not to damage the power cord.

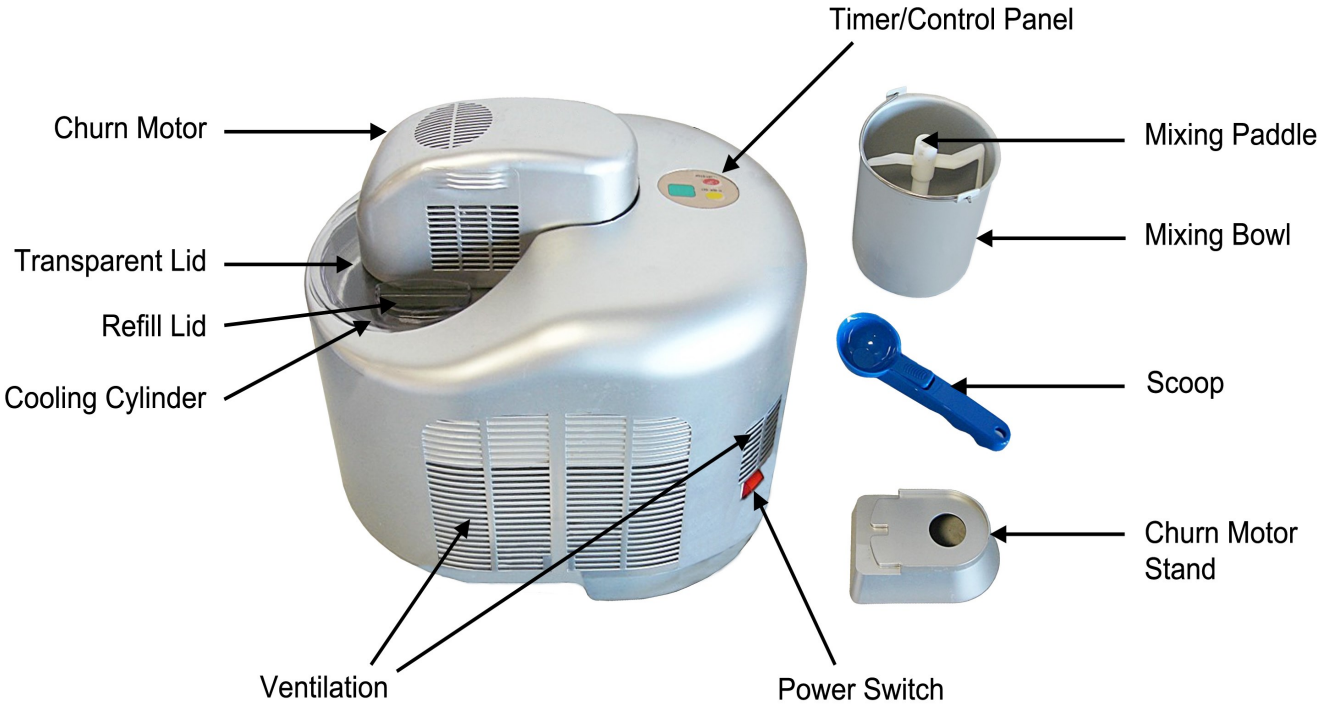
EXTENSION CORD

Because of potential safety hazards, it is strongly recommended that you do not use an extension cord with this appliance. However, if you must use an extension cord, it is absolutely necessary that it be a UL/CUL-Listed, 3-wire grounding type appliance extension cord having a grounding type plug and outlet and that the electrical rating of the cord be 115 volts and at least 10 amperes.

Features and Parts

Model: IC-2L

- Self-contained frozen dessert maker that does not require pre-freezing
- Removable bowl and churn blade for easy storage and effortless cleaning
- Motor Protection Function that shuts off to prevent damage if the mixture freezes solid
- Extended Cooling Function
- High efficiency CFC-free compressor



BEFORE USING YOUR APPLIANCE

- Remove the exterior and interior packing.
- Before connecting the appliance to the power source, let it stand upright for approximately 2 hours. This will reduce the possibility of a malfunction in the cooling system from handling during transportation.
- Clean the interior surface with lukewarm water using a soft cloth.
- Wash all parts that will come into contact with the ice cream (including the removable mixing bowl, churn blade, and scoop. Wipe the transparent lid and refill lid with moist cloth).

Note: Please note that the parts are not dishwasher safe.

PREPARE RECIPE INGREDIENTS

Prepare recipe ingredients from your own recipe or from ours, and pour the mixture into the removable mixing bowl.

Note: No pre-freezing is needed. This appliance has a built-in compressor which is designed to freeze the mixture in between 30:00 – 60:00 minutes.

Ice Cream Recipes can be downloaded from the IC-2L product page on our website, www.whynter.com or just send us an email at info@whynter.com and we will send you a guide to introduce you to a variety of mixtures, ice creams, frozen yogurts, sherbets, and sorbets which will open up a world of possibilities to explore, and once you have mastered the basics, let your imagination run wild, as you try new flavors and fun combinations.

Installation and Operation

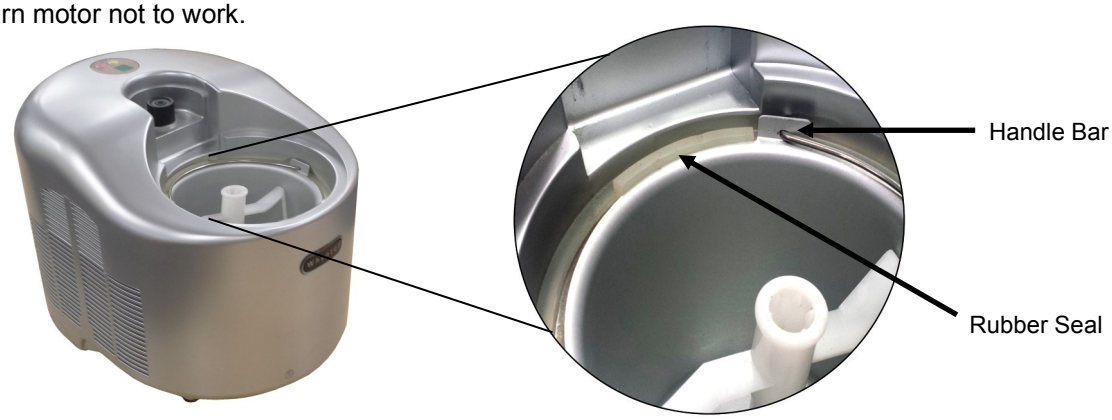
BASIC INSTALLATION OF YOUR APPLIANCE

NOTE: Always place the Ice Cream Maker upright on a flat, level and solid surface.

1. Make sure that the cooling cylinder is clean and free of foreign objects.

2. Install the removable mixing bowl. Make sure the outside of the mixing bowl is completely dry.

3. Make sure that the handle of the removable mixing bowl is tucked next to the groove in the rubber seal. Sometimes the handle bar of the freezing bowl may be sticking out or the arm of the bowl is resting on the plastic seal causing churn motor not to work.

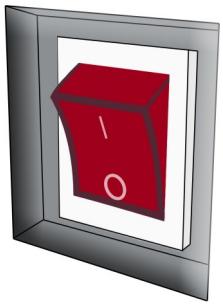


5. Insert churn motor properly into the churn motor plug and mixing paddle.

6. Once the churn motor is installed, your portable ice cream maker is ready for use.

Installation and Operation

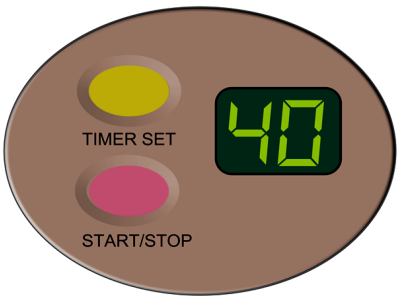
CONTROLS



POWER SWITCH:

I - Switch to turn ice cream maker ON

O - Switch to turn ice cream maker OFF



TIMER SET Button: The ice cream maker defaults at 40:00 minutes Start Time. 00:00 – 60:00 minutes of operation time can the selected by pressing the Timer Set Button in 1:00 minute increments. Once the time has been set, press the Start/Stop Button to start operation.
NOTE: The Timer Set function works as a timer only; it does not turn the churn motor "OFF" automatically. To turn off the unit, use Power Switch.

START/STOP Button: After choosing the desired operating time, press the START/STOP Button to initiate operation. The unit will be paused by pressing the START/STOP during operation. At pause, press START/STOP button again, the machine will resume its unfinished operation.

ICE CREAM MAKING

WARNING: Before first use, wipe the cooling cylinder of the unit with a moist cloth. Do not immerse the cooling cylinder in water. Wash the removable mixing bowl and churn blades in warm, soapy water to remove any dust or residue from the manufacturing and shipping process. Please note that the parts are not dishwasher safe. Do not clean any of the parts with abrasive cleaners or hard implements.

OPERATING INSTRUCTIONS

1. Plug the unit into the power outlet.

2. Prepare ingredients (see pages 10 - 11 of the User Manual for recipes).

3. Place removable mixing bowl into the cooling cylinder. Be sure bowl is properly aligned. Make sure the outside of the mixing bowl is completely dry before inserting it into the appliance.

4. Place churn blade in the removable mixing bowl so that it rests in the center of the bowl.

5. Pour mixture into the removable mixing bowl. When mixture is ready, position the churn motor properly into the churn motor plug and mixing paddle.

Note: Please make sure that the pre-mixture does not exceed the -H- line to avoid overflowing.

6. Turn ON the Power Switch.

7. Press the TIMER SET button and choose desired operating time. The time will default to 40:00 minutes.

8. Press the START/STOP button to begin. The timer will count down to 00:00 and the unit will beep five times to indicate the mixture is ready.

Tip: Additional ingredients such as nuts and fruits can be added towards the end of mixing time. Once the mixture has begun to thicken (usually about 5 minutes from end time), add the ingredients through the Refill Lid opening.

9. Turn the unit off using the Power Switch. Remove the churn motor and lift removable mixing bowl out of the cooling cylinder with handle. Remove churn blade from removable mixing bowl.

Installation and Operation

ADJUSTING OPERATIONS

- **Increasing/Decreasing Operation Time during Operation -** If changing of operation time is needed, press the START/STOP button to pause unit. To adjust operation time, press the Timer Set Button to change operation time. Operation Time adjustment will be in 1:00 minute increments.
- **Motor Protection Function -** When the mixture becomes hard, the motor's protection device stops the motor from churning to prevent overheating or damage to the motor.
- **Controlling the Volume of the Ingredients -** To avoid overflowing, please ensure that the mixture does not exceed 60% of capacity of the removable mixing bowl as frozen mixture expands.

  NOTE: The time it takes to make a batch of ice cream varies and depends on the amount and temperature of the ingredients used. For quicker results, use less ingredients and/or refrigerated ingredients..

PAUSE TIME AND MIXING

Press the START/STOP button at any point of operation to pause. The ice cream maker will still keep cooling the mixture. Press the START/STOP Button again to resume operation.

NOTE: The unit may enter a three minute compressor lockout when operation of the unit has been resumed. This three minute time delay helps extend the life of the compressor. Once delay elapses, the compressor will engage and the ice cream maker will start cooling again.

SOME USER TIPS FOR YOUR ICE CREAM MAKER

- Smell coming from the churn motor is normal. The motor is working hard churning the mixture as it thickens causing resistance. The smell is normal just as the smell from a blender or vacuum cleaners is normal.
- The "L" line on the freezing bowl marks 1/2 quart which is the minimum volume required. The "H" line marks 1 quart which is the suggested maximum volume in case the mixture expands after it is frozen. Please note that the H line is only a suggested line and you can always fill the bowl to up to 4/5 full.
- Our aluminum freezing bowl is approved for food safety. Since aluminum can react to acidic solutions, the recommendation is to not store acidic foods in the freezing bowl for long periods. We recommend removing any acidic frozen desserts from the freezing bowl and store them in plastic containers.
- Please note that our ice cream makers are a self-contained, compressor operated unit which no pre-freezing and salt required. All you need to do is to put the refrigerated mixture into the removable bowl and the unit will freeze the mixture.

Optional: Freeze newly-made ice cream for about 4 hours before serving. This is also known as "ripening"

STORAGE OF ICE CREAM

Remove the frozen mixture or finished ice cream into a clean and dry container using the plastic scoop. Do not use metal scoop as it can scratch the removable mixing bowl.

Fruit based ice creams, sorbets and sherbets are only truly luscious when they still have the just picked flavor that time so rapidly destroys. That is why no commercial fruit ice, sherbets or ice cream can ever be as good as freshly home-made. For fruit ices, sherbets or ice creams to have a long freezer life, the fruits must be cooked, thereby destroying their freshness. If your creations are consumed in a short time frame, you can use uncooked fruit purees for a much better flavor.

Recipes

Ice cream mixtures can be as simple as pureed fruit, sugar and cream, Philadelphia-style, or based on more complicated cooked custards, French style. Both are delicious, though French versions are slightly richer. The recipes which follow are for both kinds. All use rich, heavy cream. If you prefer a lighter, lower-calorie mixture, substitute milk (whole or skim) or even yogurt for the cream in any of these recipe. Always sample the mixtures before freezing and adjust to your own taste.

Use these simple recipes as an inspiration for your own favorite ice creams. If you like a little crunch, add a cup of chopped nuts, chocolate chips or candy to a quart of mixture either before or after freezing, depending on whether you want the crunch to be frozen, too. You can also add chopped fruit, fresh or dried, shredded coconut, even marshmallows. It's better to add these soft things at the end so they do not get icy.

Strawberry Ice Cream 2 pints strawberries, washed and bulled ½ cup plus 2 tablespoons superfine sugar 3 tablespoons fresh lemon juice 1 ½ cups heavy cream Purée the strawberries in a food processor. Stir in the remaining ingredients. Pour the mixture into the removable mixing bowl of the ice cream maker and freeze.	**Maple Walnut Ice Cream** 2 cups heavy cream ¾ cup milk 1 ¼ cups Vermont grade a maple syrup ¾ cup walnut pieces Pour the mixture into the bowl of the ice cream maker and freeze.
Peach Ice Cream Two 16-ounce can peaches packed in heavy syrup, drained, liquid discarded. ¾ cup simple syrup 3 tablespoons fresh lemon juice 1 cup heavy cream Puree the peaches in a food processor. Add the syrup, lemon juice and cream. Pour the mixture into the removable mixing bowl of the ice cream maker and freeze.	**Coconut Ice Cream** One 15-ounce can sweeten cream of coconut. 1 cup milk 1 ½ cups heavy cream ½ cup tightly-packed sweetened coconut flakes Place the coconut cream and milk in a food processor and blend thoroughly. Stir in the cream and coconut flakes. Pour the mixture into the removable mixing bowl of the ice cream maker and freeze.
Chocolate Ice Cream 3 ounces semisweet chocolate 1 ounce unsweetened chocolate 1 recipe Custard Ice Cream Base, warm Melt the chocolate together in a saucepan over low heat, stirring occasionally until smooth. Gradually add some of the ice cream base to the chocolate, whisking it frequently to keep the chocolate smooth. Add the remaining ice cream base and cook over low heat until the mixture is well blended. Cool thoroughly. Pour the mixture into the removable mixing bowl of the ice cream maker and freeze.	**Rich Vanilla Ice Cream** 3 cups heavy cream 1 cup whole milk ¾ cup sugar 2 vanilla beans, split, or 2 tablespoons vanilla extract 4 egg yolks Follow the recipe for the Custard Ice Cream Base, adding the vanilla beans to the saucepan with the cream, milk and sugar. Just before straining, scrape the seeds from the beans into the custard base. If using vanilla extract, add to the base after straining. Pour the mixture into the removable mixing bowl of the ice cream maker and freeze.

Recipes

Fresh Strawberry Sorbet 2 pints strawberries, washed and hulled 1 cup plus 2 tablespoons simple syrup ¼ cup fresh lemon juice Purée the strawberries in a food processor. You should have about 3 cups. Stir 1 cup of simple syrup and the lemon juice. Taste and add remaining syrup if necessary. Pour the mixture into the removable mixing bowl of the ice cream maker and freeze.	**Watermelon Sorbet** ½ watermelon, approximately 1 cup simple syrup 2 tablespoons fresh lemon juice Remove the seeds and rind from enough watermelon to make 3 ½ cups of purée in a food processor. Stir in the simple syrup and lemon juice. Pour the mixture into the removable mixing bowl of the ice cream maker and freeze.
Mango Sorbet 4 ripe mangoes 1 cups simple syrup ¼ cup fresh lemon juice Peel and pit the mangoes. Purée the fresh in a food processor. You should have about 3 ½ cups of purée. Stir in the simple syrup and lemon juice. Force the mixture through a fine sieve. Pour the mixture into the removable mixing bowl of the ice cream maker and freeze.	**Fresh Pineapple Sorbet** 1 small ripe Hawaiian pineapple 1 cups simple syrup 2 tablespoons fresh lemon juice Peel, core and cube the pineapple. Place the cubes in a food processor and process until very smooth and frothy. You should have 2 ½ cups. Stir in the simple syrup and lemon juice. Taste and add more syrup or juice if needed. Pour the mixture into the removable mixing bowl of the ice cream maker and freeze.
Strawberry Daiquiri 2 pints strawberries, washed and bulled ½ cup superfine sugar ½ cup fresh lemon or lime juice 1 1/3 cups rum Purée the strawberries in a food processor. Place the puree in the bowl of the machine with the remaining ingredients and freeze 25 to 30 minutes, depending on how firm you like your drinks. Serves 6.	**Frozen Margarita** ¾ cup tequila ½ cup triple sec 1 cup fresh lemon or lime juice ¼ cup water Power all the ingredients into the bowl of the machine and freeze 15 to 20 minutes, depending on how firm you like your drinks. While the mixtures is freezing, rub the rims of 6 glasses with a lemon wedge. Dip the rims in salt. Serve the drinks in the salted glasses. Serves 6.
Pina Colada One 20-ounce can crushed pineapple, drained 1 cup coconut cream 4 dashes bitters ¼ teaspoon salt 1 cup water 1 cup rum Purée the pineapple in a food processor. You should have about 1 ½ cups of puree. Place the puree in the bowl of the machine with the remaining ingredients and freeze 25 to 30 minutes depending on how firm you like your drinks. Serves 6.	**Banana Daiquiri** One 20-ounce can crushed pineapple, drained 1 cup coconut cream 4 dashes bitters ¼ teaspoon salt 1 cup water 1 cup rum Purée the pineapple in a food processor. You should have about 1 ½ cups of puree. Place the puree in the bowl of the machine with the remaining ingredients and freeze 25 to 30 minutes depending on how firm you like your drinks. Serves 6.

Troubleshooting and Tips

Many common ice cream maker problems are easily resolved. Try the troubleshooting suggestions below to see if the problems can be resolved before having to contact the Whynter Service Department.

Problem	Possible Causes	Solutions
Ice cream maker churning blade and motor not working	• Mixture is too hard • Churn motor not fully inserted • Freezing bowl not in place • Handle of the freezing bowl is not placed properly	• Power off the unit and wait for the mixture to be soften • Make sure that the churn motor is completely inserted into the churn motor plug. It is common that if the churn motor is just sitting on the plug but not completely inserted • Insert the freezing bowl properly inside the unit • Make sure that the handle of the removable mixing bowl is tucked next to the groove in the rubber seal
Ice cream maker does not freeze	• Room's ambient temperature is too high • Ice cream mixture temperature is too warm • The volume of the mixture is more than required measurement	• Choose a well-ventilated area with temperatures above 60°F (16°C) and below 90°F (32°C) • Use refrigerated mixture and make sure that your pre-mixture does not go over top dasher of the churn blade • Make sure that the pre-mixture does not exceed the -H- line to avoid overflow
Ice cream maker compressor does not run when operation of the unit has been resumed	• The ice cream maker has entered a three minute compressor lockout	• This three minute time delay helps extend the life of the compressor. Once delay elapses, the compressor will engage and the ice cream maker will start cooling again • Contact Whynter Service Department
Ice Cream maker makes loud noises or grinding noise	• Churn motor is not completely inserted to the plug on the main body of the ice cream maker	• Make sure that the churn motor is completely inserted into the churn motor plug. It is common that if the churn motor is just sitting on the plug but not completely inserted
Ice cream is not firm enough	• Ingredients were warm or at room temperature before placing in the bowl • The ice cream maker lid was opened and closed too many times during the freezing process. • The freezing bowl has a thick coating of ice on the walls.	• Use refrigerated mixture that does not go over top dasher of the churn blade • Refrain from opening the lid many times • After washing, dry completely prior to placing back in ice cream maker
Ice cream maker stops churning before ice cream is ready	• Too much mix-in ingredients are added causing the churn blade to jam • Mix-in ingredients, such as chocolate chips or chopped nuts, added too soon	• Wait until ice cream mixture is thickened or frozen before adding ingredients
Ice cream too icy	• Low-fat ice cream is being made • Too much water in the mixture • Sugar in the mixture is not dissolved	• Use whole milk or buttermilk instead of nonfat milk • Put the sugar on the fruit and let it melt in the fruit's juices instead of using syrup • Make sure sugar is well-dissolved

ONE YEAR LIMITED WARRANTY

This Whynter Ice cream maker is warranted, to the original owner within the 48 continental states, for one year from the date of purchase against defects in material and workmanship under normal use and service. Should your ice cream maker prove defective within one year from the date of purchase, return the defective part or unit, freight prepaid (within two months of purchase; after two months to one year, customer will be responsible for freight cost to Whynter's service department), along with an explanation of the claim to Whynter LLC. Please package the ice cream maker carefully in its original packaging material to avoid damage in transit. Please retain the original box and packaging material. Under this warranty, Whynter will repair or replace any parts found defective. This warranty is not transferable. After the expiration of the warranty, the cost of labor and parts will be the responsibility of the original owner of the unit.

THIS WARRANTY DOES NOT COVER:

- Acts of God, such as fire, flood, hurricanes, earthquakes and tornadoes.
- Damage, accidental or otherwise, to the ice cream maker while in the possession of a consumer not caused by a defect in material or workmanship;
- Damage caused by consumer misuse, tampering, or failure to follow the care and special handling provisions in the instructions.
- Damage to the finish of the case, or other appearance parts caused by wear.
- Damage caused by repairs or alterations to the product by anyone other than authorized by the manufacturer.
- Freight and Insurance cost for the warranty service.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR OR REPLACEMENT AS PROVIDED HEREIN. CLAIMS BASED ON IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW, BUT NOT LESS THAN ONE YEAR. WHYNTER SHALL NOT BE LIABLE FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM ANY BREACH OF THIS WRITTEN LIMITED WARRANTY OR ANY IMPLIED WARRANTY. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSE- QUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES, SO THESE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU. THIS WRITTEN WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE.

To obtain service or information, contact
Whynter LLC via email at service@whynter.com or call
866-WHYNTER.

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